

# SEEMED WORSE EVERY DAY.

A Dangerous Case of Kidney Complaint and How It Was Cured.

Mrs. Lucy Quebec, Mechanic St., Hope Valley, R. I., says: "Eight years ago I contracted severe kidney trouble and my back began to ache continually. Every day it seemed worse. The least pressure on my back tortured me, and I could not stoop without a bad twinge. The kidney secretions passed irregularly with pain, and I bloated badly. My head ached and spots flitted before my eyes. One doctor said I was incurable. However, I found prompt relief when I started using Doan's Kidney Pills, and the troubles I have related gradually disappeared."

Sold by all dealers. 50c a box. Foster-McBarn Co., Buffalo, N. Y.

# MADE ROACHES HIS FRIENDS.

Act of Artemus Ward That Had Far-Reaching Effect.

George V. Kelcey, a veteran journalist of Cleveland, remembers Artemus Ward well.

"Ward called on me," he said the other day, "the night before one of his panama lectures. There were some three or four large roaches scurrying about my room, and they attracted his attention."

"I am very fond of roaches," he said. "Once, in my own home, I found a roach struggling in a bowl of water. I took a half walnut shell and put him in it; it made a good boat; I gave him a couple of toothpicks for oars. Next morning I saw that he had fastened a hair to one of the toothpicks, and had evidently been fishing. Then, overcome with exhaustion, he had fallen asleep. The sight moved me. I took him out, washed him, gave him a spoonful of boiled egg, and let him go. That roach never forgot my kindness, and now my home is full of roaches."

# BAD ITCHING HUMOR.

Limbs Below the Knees Were Raw—Feet Swollen—Sleep Broken—Cured in 2 Days by Cuticura.

"Some two months ago I had a humor break out on my limbs below the knees. They came to look like raw beefsteak, all red, and no one knows how they itched and burned. They were so swollen that I could not get my shoes on for a week or more. I used five or six different remedies and got no help, only when applying them the burning was worse and the itching less. For two or three weeks the suffering was intense and during that time I did not sleep an hour at a time. Then one morning I tried a bit of Cuticura. From the moment it touched me the itching was gone and I have not felt a bit of it since. The swelling went down and in two days I had my shoes on as was about as usual. George B. Farley, 50 South State St., Concord, N. H., May 14, 1907."

# ALPINE PERILS.



Disgust of Timson, who has been dodging his tailor for the last six months, when he suddenly comes upon him at the summit of a mountain in Switzerland.

# When Disease Will Disappear.

At the reopening of a medical school in London recently Sir John Broadbent, in an address to the students, said that he looked forward "to some Utopian era when such diseases as influenza, pneumonia, measles, scarlet fever and the like will become more or less extinct as a result of proper ventilation of offices, shops, public buildings and private houses, and other sanitary measures, such as the avoidance of overcrowding, the abolition of children's parties and the habit of indiscriminate kissing. The last should not be a hardship," Sir John added, "if we accept the schoolboy's definition of a kiss: 'It is just putting your mouth to a person's cheek and drawing in your breath, so as to make a little noise, which is not bad, but it does nothing in the way of helping you to love the person.'"

# Cataract Cannot Be Cured

With LOCAL APPLICATIONS, as they cannot reach the seat of the disease, or enter a blood or circulatory system, and in order to cure it you must take internal medicine. Hall's Cataract Cure is taken internally and acts directly upon the blood and mucous surfaces. Hall's Cataract Cure is not a quick medicine. It is prescribed by one of the best oculists in the country for years and is a regular prescription. It is composed of the best known ingredients, and with the best blood purifiers, acting directly on the mucous surfaces. It has been used for years and has two ingredients in it which produce such wonderful results in curing cataracts. For testimonials, write to J. J. CHERRY, 500 E. Front St., Toledo, O. Sold by Druggists. Price 75c. Take Hall's Family Pills for constipation.

# Diversion in the Country.

"I visited E. R. Thomas and found him doing well after his motor accident," said a member of the Automobile Club of America. "Thomas, as usual, rallied against our bad roads. 'He said that a friend who lived in the country had been to see him. 'The country is all right in the summer,' Thomas admitted, 'but in the fall and winter don't you find it dull?' 'Dull?' said the other. 'No, indeed. Why, out our way some motor car or other gets stuck in the mud every night.'"

# A New Alliment.

A South side four-year-old was not so full of mischievousness as usual. "What is the matter, Ethel?" asked her mother. "Aren't you feeling well?" "No'm," replied the little miss. "I sink there must be something wrong with my liver and bowels."—Kansas City Times.

# Lewis' Single Blade razor—richest, most satisfying shaven on the market. You can't get a better razor.

He's a poor expression man who is able to deliver the goods.

# Woman's Nature It Is Less Sensitive Than That of Man

By RAYMOND BLATHEWAYT, English Essayist.

ARE men more sensitive than women? Of course they are! What a foolish question! It is demonstrated every day, all over the world, and in a hundred different ways. And that from youth up in either sex. Is there anything on earth, for instance, more sensitive, more delicate-minded than a well-bred public-school boy of 14? Compare him, with his shy reticence, his curious sensitiveness, his innate modesty, with a girl of the same class of life and the same age. Nor is the superior sensitiveness of man in any way a reflection on his manhood. A woman's lack of sensitiveness is due often to innate obtuseness and phlegmatic stolidity of character.

A man's sensitiveness is a part of his finer organization, which renders his power of perception infinitely keener and more subtle than in the case of the majority of women, to whom the changes and chances of this mortal life come without mystery and depart without reflection on their part.

No wonder that Mahomet declared that woman was without a soul. Let us thank God all the more for her charming body.

At the same time feminine stolidity probably comes as a protection and a benefaction to women in the somewhat arduous role they are called upon to play through life. It has been well said that no man could ever go through the terrors of child-birth, and any riding-master will tell you that women "funk" far less than men, as a rule. That may be partly owing to the fact that they have less imagination, and therefore less fear of making themselves ridiculous. No man, for instance, could ever indulge in the vagaries of the modern-suffragette. His sense of humor would preserve him from so undignified a career, in much the same way that his infinitely superior sense of honor renders a woman's petty meannesses incomprehensible and impossible to him.

Partly because the man's mind is essentially more refined his appreciation of what is refined is far keener, immeasurably more delicate. In social distinctions, for instance, a woman will frequently be more imposed upon by a flashy exterior than will a man, who knows intuitively when he is in the presence of a highly bred man. A woman, however well-bred herself, frequently does not.

A man's sympathy and tenderness of heart is often more easily aroused than a woman's. As a striking instance of this, Harry De Windt, the well-known explorer, told me once that he traveled for a thousand miles over the snowy steppes of Siberia with a convoy of political exiles of both sexes, and he frequently saw men, after hearing an air which reminded them of their far-off Russian homes, burst into uncontrollable sobbing, while the women would stolidly, impassively, and complacently continue munching their kalatchi, or small loaves of bread, utterly unimpressed and unappetized by the poignant pathos of the moment.

And yet who, after all, would have a woman different from what she actually is?

# Godliness Pays Good Dividends

By REV. THOS. EDWARD BARR, Milwaukee.

When a man turns to follow God he need not expect a change in the outward conditions of his life. He is still in the world, is subject to its laws and is part of its life. He must eat and sleep, labor and deny himself and take his share of all life about him—just as truly as before. He is not, because trying to live a godly life, set free from contingency. The unexpected may still disarrange his plans and blight his hopes and bring sorrow to his heart. He is not immune to earthly ills. Drought and storm and earthquake may take away his property, sickness may lay hold upon him, or treachery rob his heart of its joy, and death will not always leave him untouched, though he is a son of God.

He can not, because of his godliness, be sure of worldly prosperity. His godliness will make him diligent and honest in the use of his talents. But godliness does not create business acumen and executive ability. Abiding large success with honor is the reward of the godly use of great business talents. In all these things the man of God is a part of the world and shares in its life as before.

The difference is in what his experience means to him and does for him. The godly man can not rest in a superficial view of life or be happy in a selfish use of it. He learns the emptiness of life without God, the folly of dishonest and disloyal courses. The object of this discipline is the effect upon the world—that part of it which belongs to each one. By this discipline, when patiently and cheerfully followed, the perturbed spirits of society are tranquillized. Security in service is the panacea for unrest, evil desire, fears, social disorders.

Thomas Edward Barr

# Export Only Finished Products

By a Western Manufacturer.

Not only ought prudence to be used in the consumption of the country's natural products, but the possibility of a double saving lies in working up these raw materials and exporting the manufactured articles rather than the original iron or wood or other unfinished products.

Broadly stated, the proposition is this: When we were in new country and our industrial life was that of a colony it was quite feasible to export the riches that nature had treasured up on this continent. Our population has increased enormously and we must aim to get into a position where we can export labor instead of products.

Every child that is born in the country brings two hands with it, but its presence does not add to the stores of nature. When we export petroleum, lumber, iron and other materials, we are taking something from the wealth of the country.

In exporting highly finished products containing quality labor we are placing into the foreign markets the labor of our people that increases directly with every increase in population. I have heard professors of political economy in Germany say: "Let us buy our raw material abroad and export them in a highly finished state. We shall then gain a double advantage, the one in that we do not deplete our natural stores, and the other in this, that then our people will be able to rise to a higher standard of living, for those who do quality work are better paid."

# Old English Hunting Society.

The Holcombe Hunt, under whose auspices the Edgeworth Agricultural society holds its twenty-first annual show, possessed a pack more than 400 years ago, Holcombe being the oldest hunting center in the kingdom. King James I., after resting at Houghton tower on his way to York, hunted with the Holcombe, and was so pleased with the sport that he granted to them the right to hunt so many days a week forever in the township of Quariton, which was part of the

royal manor of Tottington. Carefully stowed away at Holcombe is an old huntman horn which is 23 inches long and has been in possession of the hunt for more than 200 years.—London Standard.

# Right Enough.

Scott—They dramatize everything nowadays. I'll bet they'll soon be dramatizing the ad columns.

Mott—Well, why not; aren't the ad columns the place for striking situations?—Houston Post.

# THE KITCHEN CABINET

ON AN OLD COOK BOOK.

VER the door of a second-hand shop, this sign read: "Books for Sale." Books old and new, books good and bad, Rhymes that are merry and stories sad, And many a tedious tale.

To one on the lowest shelf I gave More than a passing look; The outside covers badly worn— And the inside pages torn—"Five Cents for This Cook Book."

A chronicle of better days. This worn-out book supplies: A thumb-mark here, a page turned there; Maybe, on "Wedding-Cake" a tear Dropped from a mother's eyes. Ah, not for us to scorn the tale That cover worn confines; Come home with me, thou battered book; Dost only on thy page may look— Who read between the lines.

# Bridget's Beatitudes.

Blessed is the curvy-comb used for scaling fish; it is better than a knife, as it protects the hands.

Blessed is the dust bag made to fit over the broom to remove dust from the floors. For health's sake, this should be slightly dampened.

Blessed are the tea leaves sprinkled over the rugs and carpets before sweeping. They will look much fresher, and the clouds of dust are prevented by the dampness.

Blessed is the vinegar which makes tough meat tender. Lay the meat in a dish of it for an hour, turning occasionally.

Blessed is the bread raised with yeast in the following proportion: Half a cup of yeast, or a quarter of a cake, to one pint of liquid.

Blessed is the corn popper used for roasting odds and ends of stale bread which would otherwise be wasted.

Blessed is the spoonful of salt added to the water in which are boiled eggs slightly cracked. The salt prevents the white from coming out.

# Ham—Old English Style.

Spread eight or ten slices of cold boiled ham with mustard and add a dash of cayenne pepper to each slice. In the baking dish put one tablespoonful of butter and a third of a glassful of currant jelly; melt together, then put in enough slices of the ham to fill the dish; let it brown and serve immediately.

# BOARDING 'ROUND.

SCHOOL'S begun at Scruggs' Station. Kids are workin' like tar-nation.

For the teacher, Alice Brown.

"Cause you know, she's boardin' 'round."

"And they say the boys 'most fight To walk home with her at night; But the oldest Benton, Jim, Seems like she walks most with him."

"Where she likes it best, she'll stay, they say. But Miss Hubbard cooks the best."

"You've heard she'll live at Benton's?"

"I can't see no reason why: No R. F. D. and no phone; How that old place is run down!"

"Bah! what for that does Alice care? You plumb forget that Jim lives there!"

# A Word on "Goobers."

This is another name for peanuts, but it is familiarly heard only in the south, where it is in some sections the common name for our ordinary fruit-stand variety of peanut.

The botanists call it the arachis, or earth-nut, and are "up a tree," to speak appropriately, to place its original habitat; for like many other extensively cultivated plants, the peanut has not been found in a truly wild state. Some have attempted to trace its way from China, and Japan, thence to India, and thence to Africa, but the weight of authority is in favor of accepting it as a native of Brazil. The nut has been largely cultivated in the United States, but it is only since 1866 that the crop has become of primary importance in the southern and eastern states. Tennessee, Virginia and the Carolinas produce the bulk of the peanut crop of the country.

The peanut contains from 40 to 50 per cent. of oil, clear, odorless, colorless, resembling olive oil in many respects, and having the property of resisting change under all ordinary exposure for a long time. It is used for lubricating, soap-making, and is even a good substitute for olive oil in salads, and other cooking. It is much used to take the place of lard and butter. Well masticated, the peanut is of great hygienic value; it is, properly speaking, no nut at all, but a vegetable, since it matures in fruit underground, growing from one to two feet high, and straggling, trailing, much like the pea-vine. Peanut butter is an excellent spread for sandwiches, and may be bought already prepared, but it is cheaper, and just as good, if home-made, by this recipe:

Take freshly roasted nuts, put them through a meat-grinder until they are smooth and buttery, then add salt and cayenne pepper to taste. Add a little butter, if preferred, and beat until creamy.

# Cannot Slide Well.

"If Harry Niles could slide well," said Lajole, "he'd be the most dangerous base runner in the big league. His natural speed and ability to get a quick start severely handicap a catcher; but somehow or other he seems to stop the moment he hits the turf. Often he misjudges the distance and dives too soon, stopping before he reaches the sack. It's a fault that can be easily corrected. When Niles does correct it, no one will lead him at base sliding."

# PAIR OF MYSTERIES SOLVED.

Mr. MacSwilliger Now Knows the Fate of Old Trunks and Suit Cases.

"I used to wonder," said Mr. MacSwilliger, "what became of all the old leather trunks and suit cases and handbags and that sort of thing. Of course they must wear out and be thrown away, but you never saw an old leather trunk on the rubbish carts of the street cleaning department, did you?"

"I never did, never; and still they must go somewhere; and I wondered where. Now I know, or I think I know. They go into meat pies and the steaks and things that you get in boarding houses. I used to wonder where they got the beef that they put into these pies, it was so tough; but now I know. They buy these old leather trunks and cut 'em up into suitable sized chunks and make this leather beef up into meat pies."

"It is true that I never yet found in a boarding house meat pie or beef stew a trunk lock or a piece of a hinge or any rivets or corner clamps or other trunk hardware, but it isn't necessary for me to find these things in the pie to know; there's a whole lot of things that we may not be able to get any actual proof of that we know just the same are true, and this is one of them."

"I may not find any buckles or keys or fasteners in my meat pie, but I don't think I know what the meat in the pie is, and this is no great secret. It is a double satisfaction. I know now where the boarding house keepers get the meat for these pies, and I know also what becomes of the old handbags, suit cases and leather trunks."

# PLAN GREAT WARSHIP CANAL.

If Built, Would Link North Sea with the Atlantic.

Of all the schemes put forward to help the unemployed, one of the most alluring is the proposal by the Glasgow corporation to construct, at a cost of \$50,000,000, a great battle-ship canal between the Forth and the Clyde, and thus to link up the North sea with the Atlantic. A modest canal joining the Forth and the Clyde already exists, and it formed in the mid-Victorian period one of the wonders of the British isles. It is 45 miles long, with a rise of 15 feet. When the railways began to dominate the country it was prophesied that no more canals would be necessary, but the prophets forgot that it would always pay ships to have their passage shortened, and since that prophecy was made many ship canals have come into existence.

Although the ancients knew the value of canals, they failed to hit on the simple device of the lock, which was not discovered till the fourteenth century. To this day the dispute has never been settled as to which country, Italy or Holland, is entitled to the credit of the invention.

The oldest canal in England was originally a Roman cutting—the Foss dyke—running its 11 miles from Lincoln to the Trent, near Torkey. Deepened in the time of King Henry I., it was allowed to decay until 1849, when the Edinburgh Stevensons both widened and deepened it.

# Seeking Information.

"To join the society of psychic research," answered the candidate, "to see whether I have a ghost of a show?"—Washington Star.

"Whither away?" asked the campaign manager.

# More Human Nature.

"These 17 mothers in the village mothers' club agreed to decide by ballot which had the handsomest baby."

"Well, who went it?"

"Each kid got one vote."—Judge.

# The Welland Canal.

The Welland canal, which connects Lake Erie and Lake Ontario, is 27 miles long. It was begun in 1824 and completed in 1829. Its original dimensions have been greatly enlarged, and there is now a depth of 14 feet.

# Money Getting.

There is not enough money in the world to satisfy the greed of the mere money getter, and those who pursue riches for the sole purpose of personal enjoyment will never fully attain their ambition. But in the hands of those who devote it to proper uses money affords a limitless field for happiness.—Kansas City Journal.

# Not a Lover of the Sea.

Samuel Johnson: Being in a ship is being in a jail with the chance of being drowned.

# LIVESTOCK MARKETS.

NATIONAL STOCK YARDS, CHICAGO. Estimated receipts were: 4,000 cattle; 6,000 hogs; 1,500 sheep. Cattle—Beef and butcher steers, 2.75@3.00; heifers, 2.00@2.50; cows, 1.75@2.00; bulls, 2.75@3.00; calves and yearlings, 3.00@3.25. Hogs—Packer and heavy, 3.50@3.75; butchers and shippers, 3.75@4.00. Sheep—Lamb and yearlings, 3.50@3.75; muttons, 4.00@4.25. Yearlings, 4.25@4.50.

CHICAGO—Cattle—Receipts estimated 5,000; market steady; steers, 2.50@2.75; cows, 2.00@2.25; bulls, 2.00@2.25; calves and yearlings, 3.00@3.25. Hogs—Receipts estimated 6,000; market steady; packers and heavy, 3.50@3.75; butchers and shippers, 3.75@4.00. Sheep—Receipts estimated 1,500; market steady; lamb and yearlings, 3.50@3.75; muttons, 4.00@4.25. Yearlings, 4.25@4.50.

KANSAS CITY—Cattle—Receipts 4,200 including 300 southern; market steady to weak; choice export and dressed beef, 6.00@6.10; fair to good, 5.50@5.60; western steers, 5.75@5.85; stockers and feeders, 5.00@5.10; southern steers, 5.00@5.10; cows, 4.00@4.10; native, 3.00@3.10; 2.50@2.60; calves, 3.00@3.10; 2.50@2.60; light, 2.50@2.60; heavy, 2.50@2.60; packers and butchers, 3.00@3.10; light, 2.50@2.60; heavy, 2.50@2.60; Sheep—Receipts 600; market steady and active; lambs, 4.00@4.25; ewes and yearlings, 4.00@4.25; western sheep, 3.75@3.85; stockers and feeders, 3.50@3.65.

ST. LOUIS—Wheat—No. 2 red, 1.07@1.08; No. 3, 1.04@1.05; No. 4, 1.01@1.02; No. 5, 1.00@1.01; No. 6, 98@99; No. 7, 96@97; No. 8, 94@95; No. 9, 92@93; No. 10, 90@91; No. 11, 88@89; No. 12, 86@87; No. 13, 84@85; No. 14, 82@83; No. 15, 80@81; No. 16, 78@79; No. 17, 76@77; No. 18, 74@75; No. 19, 72@73; No. 20, 70@71; No. 21, 68@69; No. 22, 66@67; No. 23, 64@65; No. 24, 62@63; No. 25, 60@61; No. 26, 58@59; No. 27, 56@57; No. 28, 54@55; No. 29, 52@53; No. 30, 50@51; No. 31, 48@49; No. 32, 46@47; No. 33, 44@45; No. 34, 42@43; No. 35, 40@41; No. 36, 38@39; No. 37, 36@37; No. 38, 34@35; No. 39, 32@33; No. 40, 30@31; No. 41, 28@29; No. 42, 26@27; No. 43, 24@25; No. 44, 22@23; No. 45, 20@21; No. 46, 18@19; No. 47, 16@17; No. 48, 14@15; No. 49, 12@13; No. 50, 10@11; No. 51, 8@9; No. 52, 6@7; No. 53, 4@5; No. 54, 2@3; No. 55, 1@2; No. 56, 0@1; No. 57, 0@1; No. 58, 0@1; No. 59, 0@1; No. 60, 0@1.

GRAIN MARKETS. ST. LOUIS—Wheat—No. 2 red, 1.07@1.08; No. 3, 1.04@1.05; No. 4, 1.01@1.02; No. 5, 1.00@1.01; No. 6, 98@99; No. 7, 96@97; No. 8, 94@95; No. 9, 92@93; No. 10, 90@91; No. 11, 88@89; No. 12, 86@87; No. 13, 84@85; No. 14, 82@83; No. 15, 80@81; No. 16, 78@79; No. 17, 76@77; No. 18, 74@75; No. 19, 72@73; No. 20, 70@71; No. 21, 68@69; No. 22, 66@67; No. 23, 64@65; No. 24, 62@63; No. 25, 60@61; No. 26, 58@59; No. 27, 56@57; No. 28, 54@55; No. 29, 52@53; No. 30, 50@51; No. 31, 48@49; No. 32, 46@47; No. 33, 44@45; No. 34, 42@43; No. 35, 40@41; No. 36, 38@39; No. 37, 36@37; No. 38, 34@35; No. 39, 32@33; No. 40, 30@31; No. 41, 28@29; No. 42, 26@27; No. 43, 24@25; No. 44, 22@23; No. 45, 20@21; No. 46, 18@19; No. 47, 16@17; No. 48, 14@15; No. 49, 12@13; No. 50, 10@11; No. 51, 8@9; No. 52, 6@7; No. 53, 4@5; No. 54, 2@3; No. 55, 1@2; No. 56, 0@1; No. 57, 0@1; No. 58, 0@1; No. 59, 0@1; No. 60, 0@1.

CHICAGO—Wheat—No. 2 red, 1.07@1.08; No. 3, 1.04@1.05; No. 4, 1.01@1.02; No. 5, 1.00@1.01; No. 6, 98@99; No. 7, 96@97; No. 8, 94@95; No. 9, 92@93; No. 10, 90@91; No. 11, 88@89; No. 12, 86@87; No. 13, 84@85; No. 14, 82@83; No. 15, 80@81; No. 16, 78@79; No. 17, 76@77; No. 18, 74@75; No. 19, 72@73; No. 20, 70@71; No. 21, 68@69; No. 22, 66@67; No. 23, 64@65; No. 24, 62@63; No. 25, 60@61; No. 26, 58@59; No. 27, 56@57; No. 28, 54@55; No. 29, 52@53; No. 30, 50@51; No. 31, 48@49; No. 32, 46@47; No. 33, 44@45; No. 34, 42@43; No. 35, 40@41; No. 36, 38@39; No. 37, 36@37; No. 38, 34@35; No. 39, 32@33; No. 40, 30@31; No. 41, 28@29; No. 42, 26@27; No. 43, 24@25; No. 44, 22@23; No. 45, 20@21; No. 46, 18@19; No. 47, 16@17; No. 48, 14@15; No. 49, 12@13; No. 50, 10@11; No. 51, 8@9; No. 52, 6@7; No. 53, 4@5; No. 54, 2@3; No. 55, 1@2; No. 56, 0@1; No. 57, 0@1; No. 58, 0@1; No. 59, 0@1; No. 60, 0@1.

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